**The Woodlands at Phillips**

**Grilled Portabella Mushroom sandwich with Avocado and Salsa**

**Ingredients:**

4 large portabella mushrooms with stems removed  
4 teaspoons garlic infused olive oil, or plain olive oil  
6 tablespoons salsa  
1 avocado, sliced  
1 large tomato, sliced  
4 hamburger buns

**Directions:**

1. If using a charcoal grill or gas grill get it fired up first.
2. Wash the portabella caps if needed. Wipe caps to dry.
3. Brush caps with some of the olive oil, and save the rest for brushing and toasting the buns.
4. Brush buns with oil and toast buns then set aside.
5. Cook portabellas, cap side down for 5-7 minutes covered. Flip and cook two minutes with gill side down.
6. Turn caps gill side up and top with 1 1/2 tablespoon of salsa. Cover grill and cook for two minutes.
7. Top with cheese and cover the grill to melt it.
8. Top the bottom part of burger bun with lettuce and tomato, add grilled portabella cheese side up then top the portabella with the avocado slices.  
   Serves four.

***Chef Kurt Jacobson***